

HOUSE MADE FLAT BREADS



Margarita Style \$8

san marizano puree, mozzarella, basil

Shrimp & Cilantro \$10

onions, red pepper, spicy tomato cream

Joel's Local Eggplant & Goat Cheese \$9

parsley & carrot salad

Prosciutto & Manchego \$10

tomato puree, basil

SHARE PLATES



Cedar Plank Baked Brie \$12

*caramelized onion, sweet pepper, kalamata olives,
warm apricot marmalade, grilled crostini*

White Truffle & Parmesan "Fries" \$6

red curry aioli

Chick Pea Hummus \$6

extra virgin olive oil, grilled pita bread

"Grilled Cheese" \$6

melting brie, white truffle, mango marmalade

Devils On Horseback \$4

*blue cheese stuffed dates wrapped
in smoked bacon, sweet & sour balsamic*

Mini Argentinian BBQ \$8

grilled steak, sausage, chimichuri, ciabatta toast

Crispy Calamari \$6

lemon aioli, spicy Cayman sea salt

Chili Glazed Chicken Wings \$7

maple dipping sauce

Chicken Liver Pate \$6

onion marmalade, crostinis

Local Yellow Fin Tuna Tartar \$12

pickled daikon, avocado puree, island crisps